Point Reyes Farmstead Cheese Company
Made HERE

3rd Generation Family Dairy Farm
from MILK to CHEESE...
a FAMILY business
the PRFC extended family
WEST MARIN
our heritage & way of life
Farmstead = Terroir
Native Grasses & Cool Ocean Breezes
Happy Healthy Cows
450 Milking Holsteins

- Closed herd
- Year-round calving
- Raised from birth
- Breed at 15 months
- First calf at 24 months
- ~8 years on farm
- ~4 calves per mother
- Milk yield 9 gallons/day
Nutrition is key

- cotton seed -- fat
- canola pellets -- protein
- soy hull pellets -- carbs
- rolled corn -- carb
- brewer's grain -- protein & carb
Milk Components

- 3.8% fat
- 3.3% protein
- 9 SNF (solids non fat)
Sustainability & Conservation

farming for the FUTURE
LAND STEWARDSHIP
meet our MAKERS
Quality Assurance
Point Reyes Blue Cheese

FARMSTEAD CHEESE COMPANY

EST. 2000

Cultured Raw Cows' Milk (Milk), Salt, Enzymes, Penicillium Roqueforti

KEEP REFRIGERATED BUT SERVE AT ROOM TEMPERATURE

www.pointreyescheese.com

POINT REYES, CA 94956

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Come & Visit

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